

# Adjusting Recipes

Locate a recipe and increase or decrease the yield. Round conversion to nearest cooking fraction.

**Example: Angel Food Cake (increase) Yield: 12 New Yield: 30**

Ingredient	Quantity	Conversion Factor	New Quantity
Egg whites	1 ½ cups	$30 \div 12 = 2.5$	3 ¾ cups
Cream of tartar	1 teaspoon	$30 \div 12 = 2.5$	2 ½ teaspoons
Sugar	1 ½ cups	$30 \div 12 = 2.5$	3 ¾ cups
Vanilla extract	1 teaspoon	$30 \div 12 = 2.5$	2 ½ teaspoons
Salt	¼ teaspoon	$30 \div 12 = 2.5$	¾ teaspoon
Flour (sifted)	1 cup	$30 \div 12 = 2.5$	2 ½ cups

**Example: Angel Food Cake (decrease) Yield: 12 New Yield: 8**

Ingredient	Quantity	Conversion Factor	New Quantity
Egg whites	1 ½ cups	$8 \div 12 = 0.66$	1 cup
Cream of tartar	1 teaspoon	$8 \div 12 = 0.66$	¾ teaspoon
Sugar	1 ½ cups	$8 \div 12 = 0.66$	1 cup
Vanilla extract	1 teaspoon	$8 \div 12 = 0.66$	¾ teaspoon
Salt	¼ teaspoon	$8 \div 12 = 0.66$	1/8 teaspoon
Flour (sifted)	1 cup	$8 \div 12 = 0.66$	¾ cup

<http://www.whatscooking.fns.usda.gov/recipes/supplemental-nutrition-assistance-program-snap/angel-food-cake>

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1. \_\_\_\_\_ Yield: \_\_\_\_\_ New Yield: \_\_\_\_\_

Ingredient	Quantity	Conversion Factor	New Quantity

2. \_\_\_\_\_ Yield: \_\_\_\_\_ New Yield: \_\_\_\_\_

Ingredient	Quantity	Conversion Factor	New Quantity

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3. \_\_\_\_\_ Yield: \_\_\_\_\_ New Yield: \_\_\_\_\_

Ingredient	Quantity	Conversion Factor	New Quantity

4. \_\_\_\_\_ Yield: \_\_\_\_\_ New Yield: \_\_\_\_\_

Ingredient	Quantity	Conversion Factor	New Quantity